

WINE SERIES: ALSACE

TUESDAY, AUGUST 30, 2010

OUR WINE SERIES FOUR-COURSE MENU FOR THE ENTIRE TABLE
\$49 PER PERSON – INCLUDING WINE PAIRINGS

MENU

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POACHED EGG

herb nage with late summer vegetables,
cranberry beans

RED BEET AND POTATO GRATIN

roasted beets, leek-pine nut cream,
smoked speck

CHARCUTERIE

chicken liver mousse, pâté de campagne,
coppa, house pickles

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CHOUROUTE A L'ANCIENNE

braised red cabbage with pork belly,
bratwurst, boudin noir, potatoes “vapeur”

TARTE FLAMBÉE

flatbread with caramelized onions, wild
mushrooms, crème fraîche, arugula and
fines herbes

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FROMAGE

munster géromé, cow's milk, alsace

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KOUGELHOPF

yeast cake with currants, apricots,
almonds, lemon basil sabayon

WINE

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Pinot d'Alsace, Laurent Barth, 2007, Bennwhir, Alsace, France. Laurent Barth has trained in all parts of the world, and has honed his winemaking skills in the process. He allows his wines to set their own course by using natural yeasts for fermentation. This “Pinot” is a blend of Auxerrois and Pinot Blanc- a soft, aromatic wine.

Riesling, Marcel Hugg, 2009, Bergheim, Alsace, France. This winery is located in the medieval town of Bergheim, in the heart of Alsace. Marcel Hugg preserves age-old winemaking tradition and utilizing modern equipment. Riesling is regarded as one of the best white grapes- fruity and aromatic, very food friendly.

Pinot Blanc, Andre Blanck, 2007, Kienzheim, Alsace, France. Pinot Blanc is a lighter skinned mutation of Pinot Noir and can sometimes be confused with Chardonnay in the vineyard. It's fuller bodied style makes a great wine to pair with a creamy Alsatian cheese.

Pinot Gris, Vendanges Tardives, Marc Kreydenweiss, “Moenchberg”, 2005, Andlau, Alsace. Vendage Tardive, or “Late Harvest”, means that the grapes are left on the vine longer to increase sugar levels. Kreydenweiss is a biodynamic farmer- an ultra-organic, hands-off method of viticulture.

At T.W.Food

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our mission is to promote artisanal food and cooking. the pasta, charcuterie, sausages patisserie and ice creams are done by hand using european traditions, methods and recipes. we support many small local growers of vegetables, dairy farmers, meat farmers and cheesemakers, and take pleasure in bringing these products to you.

DIRECTORS TIM AND BRONWYN WIECHMANN
KITCHEN KATE STAMBAUGH DINING ROOM JILLIAN MARINI PASTRY KEIKO TANAKA

Some of our menu items may be served raw or undercooked. The Commonwealth of Massachusetts has determined that consuming raw or undercooked foods may increase the risk of food-borne illness.